

CLAIMS

1. A sterile dehulled soybean produced so as to bear bacteria of 300 cells/g or less by using a method for separating whole soybeans into cotyledons, germs and hulls, the
5 method comprising:

a heating step where sorted soybeans are softened by heating the sorted soybeans at a soybean temperature of 40 to 120°C;

an auxiliary dehulling step where cracks are generated on hulls of soybeans by sliding the hull of the soybean;

10 a dehulling step where the soybeans are dehulled;

an air sorting step where the hulls dehulled in the dehulling step are removed;

a first sieving step where a soybean mixture resulting from the air sorting step is separated into undehulled whole soybeans and a mixture of half-split cotyledons and germs;

15 a second sieving step where the mixture of half-split cotyledons and germs is separated into cotyledons and germs;

a cooling step where the cotyledons separated in the second sieving step are cooled; and

an additional dehulling step where the cooled cotyledons are dehulled.

20 2. A method for producing full fat soy flour, comprising:

(a) a sorting step where foreign matters are removed from starting soybeans to obtain sorted soybeans;

(b) a dehulling step where germs and hulls are removed from the sorted soybeans to obtain sterile dehulled soybeans;

25 (c) a partially-inactivating steaming step where the sterile dehulled soybeans are steamed for 60 to 300 seconds by hot water or steam heated at a temperature of 70 to 125°C so as to deodorize the sterile dehulled soybeans and inactivate a digestion

inhibiting enzyme;

(d) a desiccating step where the steamed sterile dehulled soybeans are desiccated to a predetermined water content;

5 (e) a pulverizing step where the desiccated sterile dehulled soybeans are pulverized; and

(f) a classifying step where the pulverized sterile dehulled soybeans are classified into only soy flour having a predetermined grain size or less.

3. A method for producing full fat soy flour, comprising:

10 (a) a sorting step where foreign matters are removed from starting soybeans to obtain sorted soybeans;

(b) a dehulling step where germs and hulls are removed from the sorted soybeans to obtain sterile dehulled soybeans;

(d) a desiccating step where the steamed sterile dehulled soybeans are desiccated to a predetermined water content;

15 (e) a pulverizing step where the desiccated sterile dehulled soybeans are pulverized; and

(f) a classifying step where the pulverized sterile dehulled soybeans are classified into only soy flour having a predetermined grain size or less.

4. A method for producing full fat soy flour, comprising:

20 (a) a sorting step where foreign matters are removed from starting soybeans to obtain sorted soybeans;

(b) a dehulling step where germs and hulls are removed from the sorted soybeans to obtain sterile dehulled soybeans;

25 (c1) a fully-inactivating steaming step where the sterile dehulled soybeans are steamed for 60 to 300 seconds by hot water or steam heated at a temperature of 85 to 150°C so as to deodorize the sterile dehulled soybeans and inactivate all enzymes;

(d) a desiccating step where the steamed sterile dehulled soybeans are

desiccated to a predetermined water content;

(e) a pulverizing step where the desiccated sterile dehulled soybeans are pulverized; and

(f) a classifying step where the pulverized sterile dehulled soybeans are
5 classified into only soy flour having a predetermined grain size or less.